The Best Ice Cream

The Best Ice Cream

Can only be prepared by using materials that are

PURE, RICH and WHOLESOME

Purity, Smoothness and Flavor are only obtained when Care is exercised in every detail.

PEERLESS BRAND

EVAPORATED

MILK

(Unsweetened)

OR

EAGLE BRAND

CONDENSED

MILK

Insures you the above results better than any other form of milk or cream.

TO each can of Borden's Peerless Brand Evaporated Milk, Family size, add equal amount of water that has previously been boiled; also one-quarter pound of refined sugar, and flavor to suit. Freeze in the usual manner. If you wish a very rich ice cream, add two raw eggs, well beaten. This is a simple recipe forming a basis upon which one can elaborate to any extent. When Eagle Brand Condensed Milk is used less sugar is required. (See following recipes.)

Vanilla Ice Cream

Dilute one can of Borden's Eagle Brand Condensed Milk with twice the quantity of water, previously boiled. Add one teaspoonful vanilla. Strain and freeze. This will make about two quarts of ice cream.

Or to each can of Borden's Peerless Brand Evaporated Milk add an equal amount of water that has previously been boiled and cooled, also one-quarter pound of refined sugar. Flavoring can be added to suit the taste. Freeze in the usual manner.

Raspberry Ice Cream

Dilute two cans of Peerless Brand Evaporated Milk with an equal quantity of water previously scalded and cooled; add one-half pound granulated sugar, and stir until dissolved. To one quart of raspberries add one half pound sugar; mash, stand aside for one hour and strain through muslin. Turn the sweetened cream into the freezer and freeze. When frozen, stir in the fruit juice, beat thoroughly, and stand away to harden.

Banana Ice Cream

Pare and mash six large bananas. Dilute two cans of Peerless Brand Evaporated Milk with an equal quantity of water, add one-half pound sugar and stir until dissolved. Beat and stir the bananas to a smooth paste, add a little lemon juice, and mix with the milk and sugar. Turn into the freezer and freeze.

Bisque Ice Cream

Dilute three cans of Peerless Brand Evaporated Milk with an equal quantity of water, scalded and cooled; add one cup sugar and stir occasionally until dissolved. Melt one third of a cupful of sugar in a flat-bottomed pan to a caramel, stirring it meanwhile, and add one-quarter of a cupful of hot water. When the caramel is dissolved, pour into the milk and to this mixture add one and one-half cupfuls hickory nut meats, chopped fine. Pack in the freezer as usual and freeze, not turning very fast at first, but more rapidly after ten minutes.

Lemon Ice Cream

Mix nine ounces of sugar, the grated rind of three lemons, the juice of two lemons and one orange, and stand aside one hour. Dilute two cans of Peerless Brand Evaporated Milk with an equal quantity of water, previously boiled and cooled; turn into the freezer, and when partly frozen add the sugar and lemon juice, turn the crank rapidly and finish freezing.

Orange Ice Cream

Dilute two cans of Peerless Brand Evaporated Milk with an equal quantity of water, previously boiled and allowed to cool; add three-quarters of a pound of granulated sugar, and stir occasionally until dissolved. Now add the strained juice of six oranges and the grated rind of one, turn into the freezer and freeze as usual.

Coffee Ice Cream

Put a quarter pound coarsely ground coffee in a farina boiler with one pint of water and steep for ten minutes; strain through muslin and get all the strength out. Then add one-half pound sugar, and stir until dissolved; add two cans Peerless Brand Evaporated Milk, mix well and freeze.

Peach Ice Cream

Dilute two cans of Peerless Brand Evaporated Milk with an equal quantity of water previously boiled and allowed to cool; add three-quarters of a pound granulated sugar and stir until dissolved. Turn into the freezer and freeze. Pare and mash one quart of peaches and stir them into the frozen milk. Turn the crank for a few minutes, and stand away to harden.

Chocolate Ice Cream

Dilute one and one-half cans of Eagle Brand Condensed Milk with two cups of water previously boiled; soak one-half tablespoonful of gelatine in half cup of water twenty minutes. Grate three ounces of vanilla chocolate in one cup water and boil smooth; when cool mix all together, strain and freeze.

Strawberry Ice Cream

Dilute one and one-half cans Peerless Brand Evaporated Milk with enough water to fill a quart measure. Mix a pint of this milk and one cup of sugar. Add another cup (scant) sugar and the juice of one and a half quarts strawberries; mix in the remaining half of the milk, pour in a freezer and freeze. Beat thoroughly and stand aside to harden.

Macaroon Ice Cream

Beat the yolks of three eggs, using a spoon instead of an egg-beater; add one generous half cup sugar and a saltspoonful of salt. Dilute three-fourths of a cup of Eagle Brand Condensed Milk with twice the quantity of water; put on stove, and when scalded pour into the first mixture. Cook in a double boiler, stirring constantly. When done, it will have a buttery,

creamy look. Strain, add one and one-half cans Peerless Brand Evaporated Milk diluted with an equal quantity of water, and four tablespoonfuls of Madeira, or two teaspoonfuls of vanilla. When partially frozen take out the dasher and stir in one-half pound of macaroons dried and pounded fine.

Lemon Milk Sherbet

To the strained juice of three lemons add one and one-fourth cups sugar, and stir well. Dilute one can Eagle Brand Condensed Milk with three parts water and add slowly to the first mixture; when the sugar is dissolved add the beaten whites of three eggs. Pour into the freezer can and freeze, using three parts ice to one part rock salt for the freezing.

Fruit Milk Sherbet

Squeeze the juice from three lemons and two blood oranges; add to it two-thirds cup sugar. Dilute one can of Eagle Brand Condensed Milk with three parts water and put into the freezer; add the fruit juice and sugar and one-half can grated pineapple. Freeze as usual, using three parts of crushed ice to one part of salt.

Important Notice

Many wholesome iced dainties can be readily prepared in the home, perfect cleanliness of all utensils being essential. Do not allow freezer to become rusty. It should be kept perfectly dry when not in use.

FREEZING.—Ice should be cracked finely or shaven, and in packing the freezer about one-half pint of common salt should be sprinkled upon every quart of cracked ice thrown in. The ice should be higher than the mixture in can. Rock salt is preferable if it can be obtained.

For

Cooking

Where Milk or Cream is to be Used . . .

BETTER RESULTS are assured by the use of Borden's Eagle Brand Condensed Milk and Peerless Brand Evaporated Milk, (unsweetened), than with ordinary fresh milk, owing to their purity and richness.

CONVENIENCE. A supply of these brands can be kept in the house and are always ready for use by diluting with water to obtain the desired richness, or by following any of the 80 fine recipes in our Recipe Book, sent free while they last.

ECONOMY. Among the many advantages in the use of Borden's Brands, the matter of Economy is as interesting as any other. During the process of manufacture, a large portion of the water is extracted from the milk, and therefore, the freight, expressage and cartage does not have to be paid on this bulky constituent of milk. The cost of the milk to you is therefore proportionately reduced, making it much more economical than the use of fresh milk in all cooking requiring milk or cream.

See that the label bears the name of

Borden's Condensed Milk Company

"Leaders of Quality"

Est. 1857 NEW YORK

BORDEN'S

EAGLE BRAND CONDENSED MILK

PEERLESS BRAND EVAPORATED MILK

MADE WITH SCRUPULOUS CARE
FOR THOSE WHO DEMAND THE BEST

BORDEN'S CONDENSED MILK CO.,

"LEADERS OF QUALITY"

EST. 1857 NEW YORK